NC7003000

EN User manual

perfekt in form und funktion

CONTENTS

1. SAFETY INFORMATION 3
2. SAFETY INSTRUCTIONS 4
3. PRODUCT DESCRIPTION 6
4. BEFORE FIRST USE 6
5. CONTROL PANEL 7
6. DAILY USE 8
7. CLOCK FUNCTIONS 11
8. ADDITIONAL FUNCTIONS 12
9. USING THE ACCESSORIES 13
10. HELPFUL HINTS AND TIPS 14
11. CARE AND CLEANING 23
12. WHAT TO DO IF... 26
13. INSTALLATION 27
14. GREAT BRITAIN & IRELAND - GUARANTEE/CUSTOMER SERVICE 29
15. EUROPEAN GUARANTEE 30

FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

Visit our website for:

Get usage advice, brochures, trouble shooter, service information:
www.aeg.com

Register your product for better service:
www.aeg.com/productregistration

Buy Accessories, Consumables and Original spare parts for your appliance:
www.aeg.com/shop

CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can

scratch the surface, which may result in shattering of the glass.

- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

2. ⚠ SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use

WARNING!
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  – Do not put ovenware or other objects in the appliance directly on the bottom.

  – Do not put aluminium foil directly on the bottom of the appliance.

  – do not put water directly into the hot appliance.

  – do not keep moist dishes and food in the appliance after you finish the cooking.

  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

2.3 Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.

- Only use lamps with the same specifications.

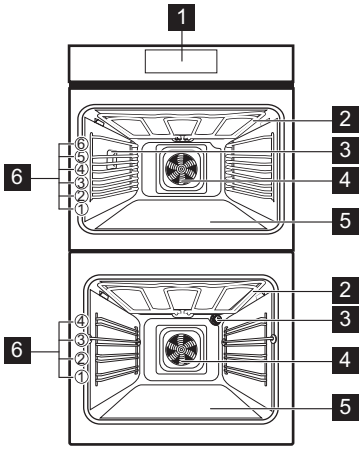
2.5 Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION

3.1 General overview



1 Electronic programmer
2 Heating element
3 Oven lamp
4 Fan and rear wall heating element
5 Heating element
6 Shelf positions

3.2 Oven accessories

- **Oven shelf**
  For cookware, cake tins, roasts.
- **The roasting pan grid**
  To put in the deep roasting pan.
- **Deep roasting pan**
  To bake and roast or as pan to collect fat.

4. BEFORE FIRST USE

WARNING!
Refer to the Safety chapters.

4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

Refer to chapter "Care and Cleaning".

4.2 Setting the time

The oven only operates after time set.

When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically.
To set the current time use the + or — button.

After approximately 5 seconds, the flashing stops and the display shows the time of day set.

You can only change the Time of day if :

- the switch-on lock is not on
- none of the clock functions Duration or End is set
- no oven function is set.

4.3 Preheating

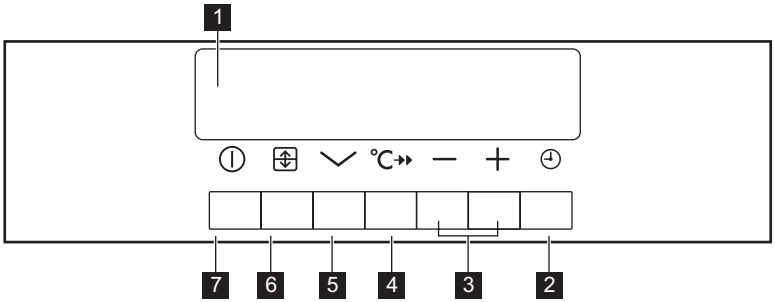
Preheat the empty appliance to burn off the remaining grease.
Preheat the two ovens. Heat up one oven at a time.
Set the functions listed below, if applicable.

1. Set the function and the maximum temperature.
2. Let the appliance operate for one hour.
3. Set the function and the maximum temperature.
4. Let the appliance operate for ten minutes.
5. Set the function and the maximum temperature.
6. Let the appliance operate for ten minutes.

Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

5. CONTROL PANEL

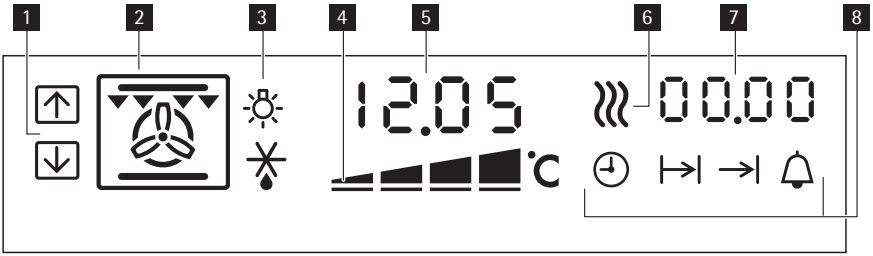
5.1 Control panel



Number	Button	Function	Description
1	–	Display	Shows current settings of the oven.
2		Clock function button	To set a clock function.
3	– +	Setting buttons	To set the value for the temperature and time.
4	°C»	Temperature button	To show an oven temperature.
5		Oven function selection	To set an oven function or programme.

Number	Button	Function	Description
6		Oven selection	To switch between top and main oven.
7		On/Off	To set the oven on or off.

5.2 Indicators of display



Number	Name	Description
1	Top/Main oven indicator	Shows which oven operates.
2	Oven function indicator	Shows the function.
3	Lamp/Defrost indicator	Shows the Lamp/Defrost function is active.
4	Heat indicator	Shows the heat setting.
5	Temperature/Clock indicator	Shows the temperature and the time in minutes.
6	Keep warm indicator	Shows that keep warm function is active.
7	Cooking time/End time/Period of operation	Shows the time setting for clock functions.
8	Clock function indicator	To set the clock function and minute minder.

6. DAILY USE

WARNING!
Refer to the Safety chapters.

6.1 Switching the appliance on and off

Press the On/Off button ⏻ to switch the appliance on or off.

6.2 Top oven functions

Oven function		Application
	Light	To light up the oven interior.
	True Fan	To bake and roast on one oven level at the same time. Decrease the oven temperatures (20-40 °C) compared with Conventional.
	Fan Baking	To bake on one oven level with a more intensive browning and a crispy base. Set the oven temperatures 20-40 °C lower than when using Conventional.
	Conventional Cooking	To bake and roast on one oven level.
	Slow Cook	To prepare very lean, tender roasted food.
	Rotitherm Roasting	To roast larger joints of meat or poultry on one level. Also to gratinate and brown.
	Full Grill	To grill flat food in large quantities. To toast bread.
	Economy Grill	To grill flat food items in small quantities in the middle of the grill. To make toast.
	Fan Controlled Defrosting	To defrost frozen food.
	Base Heating Finishing	To bake cakes with crispy or crusty bases and to preserve food.

6.3 Main oven functions

Oven function		Application
	Light	To light up the oven interior.
	True Fan	To roast or roast and bake the food that requires the same cooking temperature, using more than one shelf, without flavour transference.
	Fan Baking	To bake on one oven level with a more intensive browning and a crispy base. Set the oven temperatures 20-40 °C lower than when using Conventional.
	Slow Cook	To prepare very lean, tender roasted food.
	Conventional Cooking	To bake and roast on one oven level.

Oven function		Application
	Rotitherm Roasting	To roast larger joints of meat or poultry on one shelf position. To brown.
	Full Grill	To grill flat food in large quantities. To toast bread.
	Economy Grill	To grill flat food items in small quantities in the middle of the grill. To make toast.
	Keep Warm	To keep food warm.
	Fan Controlled Defrosting	To defrost frozen food.
	Base Heat Finishing	To bake cakes with crispy or crusty bases and to preserve food.

6.4 Selecting an oven

1. Switch on the appliance using the On/Off ⏻ button.
2. Press the ⇳ button repeatedly until the desired oven appears (Top / Main)

6.5 Setting the oven function

Use ﹀ to set the oven function.
The display shows the recommended temperature.
If you do not change this temperature in less than approximately 5 seconds, the appliance starts to heat.

When the appliance operates at the set temperature, an acoustic signal sounds.

You can change the oven function while the oven operates.

6.6 Changing the oven temperature

Press the + or — button to set the temperature.

Checking the oven temperature

Press the Temperature check ℃ button to display the current temperature of the oven.

6.7 Switching off the oven function

Use ﹀ again and again, until the display does not show an oven function.

6.8 Heat- up indicator

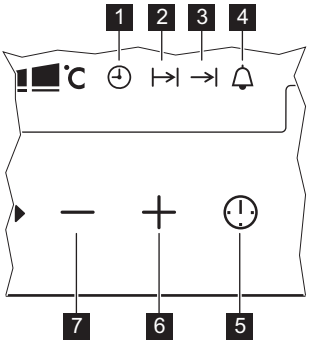
If you switch on an oven function, the bars on the display come on one by one. The bars show that the oven temperature increases.

6.9 Residual heat indicator

When you switch off the oven, the bars on the display show the residual heat.

7. CLOCK FUNCTIONS

7.1 Clock functions



1 Time of day
2 Duration
3 End
4 Minute Minder
5 Selection button
6 Setting button (Plus)
7 Setting button (Minus)

SYM-BOL	FUNCTION	DESCRIPTION
	Minute Minder	To set a countdown (max. 99 minutes). This function has no effect on the operation of the appliance.
	Duration	To set how long the appliance has to be in operation.
	End	To set the switch-off time for an oven function. You can use Duration and End at the same time, if the appliance is to be switched on and off automatically later.
	Time of day	To set, change or control the time of day.

- If you set a clock function, the symbol flashes for approximately 5 seconds. In these 5 seconds, touch + or — to set the time.
- If you set the time, the symbol continues to flash for approximately 5 seconds. After these 5 seconds, the symbol comes on. The time starts to count down.

7.2 Setting the clock functions

1. Switch on the appliance.
2. Use again and again until the display shows the necessary clock function and the related symbol, for example Minute Minder .
3. Use + or — to set the necessary time.

You can hear an acoustic signal for 2 minutes when the time is completed, “00.00” and the related function indicator flash. The appliance switches off.

4. Use any button to switch off the acoustic signal.

With Minute Minder the oven must be switched on to set the clock function.

With Duration and End the oven switches off automatically. With Duration and End you must set the oven function and the temperature first, then you can set the clock function.

7.3 Heat+Hold

To keep the prepared food warm for 30 minutes, after the cooking is completed.

Switching on Heat+Hold

1. Set clock functions Duration |→| and/ or End →|.
2. Use Selection ⏲ again and again, until the display shows the symbol Keep warm ≋.
3. Use +, the display shows “00:30”
4. When the set oven function is completed, a signal sounds and Heat +Hold starts. The set oven function operates at 80°C for 30 minutes. The oven then switches off automatically.

The temperature for the set oven function must be above 80°C.

8. ADDITIONAL FUNCTIONS

8.1 Cooling fan

When the appliance operates, the cooling fan switches on automatically. If you switch off the appliance, the cooling fan continues to operate until the appliance cools down.

8.2 Switch-on lock

WARNING!
When the switch-on lock is set, you can not operate the oven.

Switching on the switch-on lock

1. Switch on the appliance. No oven function must be set.
2. Use Selection ⏲ and — at the same time, until the display shows “SAFE”. The switch-on lock is switched on.

Switching off the switch-on lock

1. If necessary, switch on the appliance.
2. Use Selection ⏲ and — at the same time, until the display stops to show "SAFE". The switch-on lock switches off.

8.3 Key lock

This function prevents that you accidentally change the oven function.

Switching on the key lock

1. If necessary, switch on the appliance.
2. Set an oven function.
3. Use Selection ⏲ and — at the same time, until the display shows “LOC”. The key lock is switched on.

Switching off the key lock

1. Use Selection ⏲ and — at the same time, until the display stops to show "LOC". The key lock switches off.

The key lock is automatically canceled when the oven function is switched off.

8.4 Automatic cut-out

The appliance switches off after some time:

- if you do not switch off the appliance;
- if you do not change the oven temperature.

The last temperature set flashes in the temperature display.

Oven temperature	Switch-off time
30 °C -120 °C	12.5 h.
120 °C - 200 °C	8.5 h.
200 °C -250 °C	5.5 h.
250 °C -maximum °C	3.0 h.

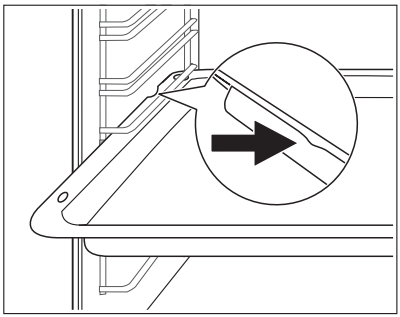
After an automatic cut-out, switch off the oven fully. Then you can switch it on again.

If you set the clock function Duration |→| or End →|, the automatic cut-out switches off.

9. USING THE ACCESSORIES

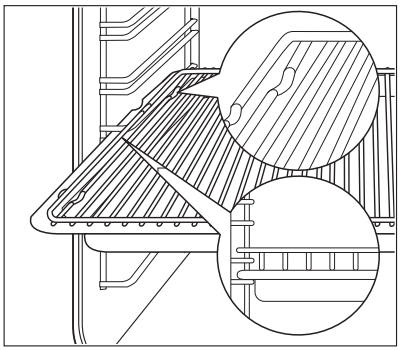
WARNING!
Refer to the Safety chapters.

9.1 Inserting the Oven Accessories



Put in the slide-in accessories so that the double side edges are at the back of the oven and point down to the bottom. Push the slide-in accessories between the guide-bars of one of the oven levels.

The deep roasting pan and the oven shelf have double side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.

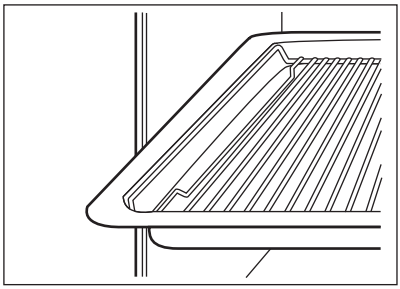


Inserting the oven shelf and deep roasting pan together
Put the oven shelf on the deep roasting pan. Push the deep roasting pan between the guide-bars of one of the oven levels.

9.2 Grilling set

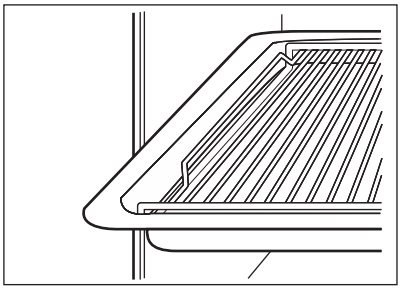
The grilling set includes the roasting pan grid and the deep roasting pan.

You can use the roasting pan grid in two positions: turned up or down.



To roast larger pieces of meat or poultry on one level:

1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point up.
2. Put the deep roasting pan in the appliance and on the necessary shelf level.



To grill flat dishes in large quantities and to toast:

1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point down.
2. Put the deep roasting pan in the appliance and on the necessary shelf level.

10. HELPFUL HINTS AND TIPS

WARNING!
Refer to the Safety chapters.

The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

CAUTION!
Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.

10.1 Top oven

The top oven is the smaller of the two ovens. It has 6 shelf levels. Use is to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flants or quiche.

10.2 Main oven

The main oven is particularly suitable for cooking larger quantities of food.

10.3 Baking

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time **Do not set higher temperatures to decrease baking times**
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Look at the mixing times, specially when you use mixing machines
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting

10.4 Top oven

10.5 Baking

Shelf Positions are not critical but ensure that oven shelves are evenly spaced when more than one is used (e.g. shelf positions 1 and 3)

Food	Temperature [°C]	Approx Cook Time (mins)
Biscuits	170 - 190	10 - 20
Bread	200 - 220	30 - 35
Bread rolls/buns	200 - 220	10 - 15
Cakes:		
- Small & Queen	160 - 170	18 - 25
- Sponges	160 - 170	20 - 30
- Victoria Sandwich	160 - 170	18 - 25
- Madeira	140 - 150	75 - 90

Food	Temperature [°C]	Approx Cook Time (mins)
- Rich Fruit	140 - 150	120 - 150
- Gingerbread	140 - 150	75 - 90
- Meringues	90 - 100	150 - 180
- Flapjack	160 - 170	25 - 30
- Shortbread	130 - 150	45 - 65
Casseroles:		
- Beef/Lamb	140 - 160	150 - 180
- Chicken	140 - 160	75 - 90
Convenience Foods	Follow manufacturer´s instructions.	
Fish	160 - 180	20 - 30
Fish Pie (Potato Topped)	170 - 180	20 - 30
Fruit Pies, Crumbles	170 - 190	30 - 50
Milk Puddings	140 - 160	90 - 120
Pasta Lasagne etc.	160 - 180	40 - 50
Pastry:		
- Choux	180 - 190	30 - 40
- Eclairs, Profiteroles	170 - 180	30 - 40
- Flaky/Puff Pies	180 - 190	30 - 40
Shortcrust:		
- Mince Pies	180 - 190	15 - 20
- Meat Pies	180 - 200	25 - 35
- Quiche, Tarts, Flans	170 - 190	25 - 50
Scones	210 - 220	8 - 12
Shepard´s Pie	180 - 190	30 - 40
Soufflés	170 - 180	20 - 30
Vegetables:		
- Baked Jacket Potatoes	180 - 190	60 - 90
- Roast Potatoes	180 - 190	60- 90
Yorkshire Pudding:		
- Large	180 - 190	25 - 40
- Individual	200 - 210	15 - 25
Roasting Meat, Poultry	See roasting chart.	

10.6 Baking

Food	Shelf Position	Temperature [°C]	Approx Cook Time (mins)
Apple Pie	2	160 - 180	160 - 180
Plate Tart	2	160 - 180	25 - 50
Pizza	2	Follow manufacturer´s instructions.	
Quiches/Tarts	2	160 - 180	25 - 50

10.7 Main oven

10.8 Baking

Shelf Positions are not critical but ensure that oven shelves are evenly spaced when more than one is used (e.g. shelf positions 1 and 3)

Food	Temperature [°C]	Approx Cook Time (mins)
Biscuits	180 - 190	10 - 20
Bread	190 - 210	30 - 35
Cakes:		
- Small & Queen	160 - 170	18 - 25
- Sponges	160 - 170	20 - 25
- Madeira	140 - 160	60 - 75
- Rich Fruit	130 - 140	120 - 150
- Christmas	130 - 140	180 - 270
Fish	160 - 180	20 - 30
Fruit Pies, Crumbles	170 - 180	30 - 50
Milk Puddings	140 - 160	60 - 90
Pastry:		
- Choux	180 - 190	30 - 40
- Shortcrust	180 - 190	25 - 35
- Flaky	180 - 190	30 - 40
- Puff	Follow manufacturer´s instructions; Reduce the temperature for Fan oven by 20°C	
Plate Tarts	180 - 190	25 - 45
Quiches/Flans	170 - 180	25 - 45
Scones	210 - 230	8 - 12

Food	Temperature [°C]	Approx Cook Time (mins)
Roasting: Meat and Poultry	160 - 180	see Roasting Chart

10.9 Baking

Food	Shelf Position	Temperature [°C]	Approx Cook Time (m)
Apple Pie	3	160 - 180	50 - 60
Plate Tart	3	180 - 200	25 - 50
Pizza	3	Follow manufacturer´s instructions	
Quiches/Tarts	3	180 - 200	25 - 50

10.10 Baking

Food	Temperature [°C]	Approx Cook Time (mins)	Shelf Position
Biscuits	180 - 190	10 - 20	3
Bread	200- 220	30 - 35	3
Cakes:			
- Small & Queen	170 - 180	18 - 25	3
- Sponges	170 - 180	20 - 25	3
- Madeira	150 - 160	60 - 75	3
- Rich Fruit	140 - 150	120 - 150	3
- Christmas	140 - 150	180 - 270	3
Fish	170 - 180	20 - 30	3
Fruit Pies, Crumbles	180 - 200	30 - 50	3
Milk Puddings	150 - 170	60 - 90	3
Pastry:			
- Choux	180 - 190	30 - 40	3
- Shortcrust	190 - 200	25 - 35	3
- Flaky	190 - 210	30 - 40	3
- Puff	Follow manufacturer´s instructions		
Plate Tarts	190 - 200	25 - 45	3
Quiches/Flans	200 - 210	25 - 45	3
Scones	220 - 230	8 - 12	3
Roasting: Meat and Poultry	170 - 190	see Roasting Chart	3

10.11 Roasting

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)
- Roast lean meats in a roasting tin with a lid. This well keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

10.12 Main oven

10.13 Roasting

Meat	Temperature [°C]	Cooking Time
Beef/ Beef boned	160 - 180	20-35 minutes per ½ kg (1lb) and 20-35 minutes over
Mutton/ Lamb	160 - 180	20-35 minutes per ½ kg (1lb) and 20-35 minutes over
Pork/ Veal/ Ham	160 - 180	30-40 minutes per ½ kg (1lb) and 30-40 minutes over
Chicken	160 - 180	15-20 minutes per ½ kg (1lb) and 20 minutes over
Turkey/ Goose	160 - 180	15-20 minutes per ½ kg (1lb) and 20 minutes over
Duck	160 - 180	25-35 minutes per ½ kg (1lb) and 25-30 minutes over
Pheasant	160 - 180	35-40 minutes per ½ kg (1lb) and 35-40 minutes over
Rabbit	160 - 180	20 minutes per ½ kg (1lb) and 20 minutes over

10.14 Grilling

Always use the grilling function with maximum temperature setting

Always grill with the oven door closed

Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.

10.15 Top oven

10.16 Grilling

Adjust shelf position and grill pan grid to suit different thicknesses of food

Food	Grill Time (mins in total)
Bacon Rashers	5- 6
Beefburgers	10 - 20
Chicken Joints	20 - 40
Chops	
- Lamb	15 - 25
- Pork	20 - 25
Fish - Whole Trout/ Makarel	10 -12
Fillets - Plaice/Cod	4 - 6
Kebabs	12 - 18
Kidneys - Lamb/Pig	6 - 10
Sausages	20 - 30
Steaks	
- Rare	4 - 6
- Medium	6 - 8
- Well Done	12 - 15
Toasted Sandwiches	3 - 4

10.17 Main oven

10.18 Grilling

Adjust shelf position and grill pan grid to suit different thicknesses of food

Food	Grill Time (mins in total)
Bacon Rashers	5- 6
Beefburgers	10 - 20
Chicken Joints	20 - 40
Chops	
- Lamb	15 - 25
- Pork	20 - 25

Food	Grill Time (mins in total)
Fish - Whole Trout/ Makarel	10 -12
Fillets - Plaice/Cod	4 - 6
Kebabs	12 - 18
Kidneys - Lamb/Pig	6 - 10
Sausages	20 - 30
Steaks	
- Rare	4 - 6
- Medium	6 - 8
- Well Done	12 - 15
Toasted Sandwiches	3 - 4

10.19 Grilling

Beef

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Topside beef or fillet				per cm of thickness
- rare[1)]	per cm of thickness	1	190 - 200	0:05 - 0:06
- medium	per cm of thickness	1	180 - 190	0:06 - 0:08
- well done	per cm of thickness	1	170 - 180	0:08 - 0:10

1) Pre-heat oven

Pork

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Shoulder, neck, ham	1 - 1.5 kg	1	160 - 180	1:30 - 2:00
Pork chop	1 - 1.5 kg	1	160 - 180	1:00 - 1:30
Meatloaf	750 g - 1 kg	1	160 - 170	0:45 - 1:00
Knuckle of pork (pre-cooked)	750 g - 1 kg	1	150 - 170	1:30 - 2:00

Veal

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Roast veal	1 kg	1	160 - 180	1:30 - 2:00
Knuckle of veal	1.5 - 2 kg	1	160 - 180	2:00 - 2:30

Lamb

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Roast lamb, leg of lamb	1 - 1.5 kg	1	150 - 170	1:15 - 2:00
Saddle of lamb	1 - 1.5 kg	1	160 - 180	1:00 - 1:30

Game

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Saddle of hare, leg of hare[1)]	Up to 1 kg	3	220 - 250	0:25 - 0:40
Loin of Game	1.5-2 kg	1	210 - 220	1:15 - 1:45
Leg of Game	1.5 - 2 kg	1	200 - 210	1:30 - 2:15

1) pre-heat oven

Poultry

Type of meat	Quantity	Level	Temperature (°C)	Time (h:min)
Poultry pieces	per 200-250g	1	200 - 220	0:35 - 0:50
Half chicken	per 400-500g	1	190 - 210	0:35 - 0:50
Poultry	1 - 1.5 kg	1	190 - 210	0:45 - 1:15
Duck	1.5 - 2 kg	1	180 - 200	1:15 - 1:45
Goose	3.5 - 5 kg	1	160 - 180	2:30 - 3:30
Turkey	2.5 - 3.5 kg	1	160 - 180	1:45 - 2:30
Turkey	4 - 6 kg	1	140 - 160	2:30 - 4:00

10.20 Defrosting

- Put the food out of the packaging and set it on a plate on the oven shelf.
- Do not cover with a plate or bowl. This can extend the time to defrost very much.
- Put the oven shelf in the first shelf level from the bottom.

11. CARE AND CLEANING

WARNING!
Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

Stainless steel or aluminium appliances:
Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions

11.1 Catalytic walls

The walls with a catalytic coating are self-cleaning. They absorb fat which collects on walls while the oven operates.

To support this self-cleaning process heat the oven without any food regularly:

1. Open the oven door.
2. Remove all accessories from the oven.
3. Close the door.
4. Set the maximum oven temperature and let the oven operate for 1 hour.
5. Clean the oven cavity with a soft and damp sponge.

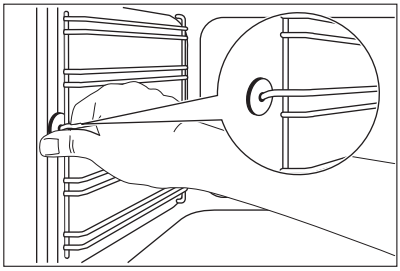
CAUTION!
Do not attempt to clean catalytic surfaces with oven sprays, abrasive cleaners, soap or other cleaning agents. This may damage the catalytic surface.

Discolouration of the catalytic surface has no effect on catalytic properties.

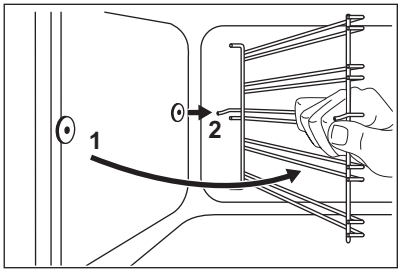
11.2 Shelf supports

You can remove the shelf supports to clean the side walls.

Removing the shelf supports



1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

Valid with telescopic runners: The retaining pins on the telescopic shelf runners must point to the front!

11.3 Oven lamp

WARNING!
There is a danger of electrical shock!

Before you change the oven lamp:

- Switch off the oven.
- Remove the fuses in the fuse box or switch off the circuit breaker.

Put a cloth on the bottom of the oven for protection of the oven light and glass cover.

Replacing the oven lamp

1. You can find the lamp glass cover at the back of the cavity.

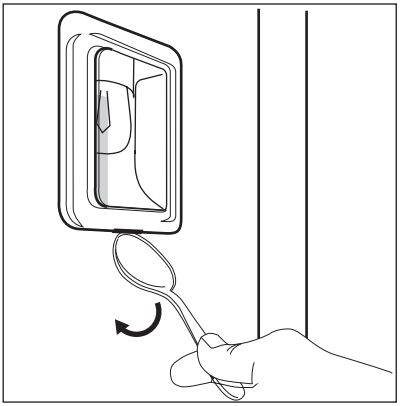
   Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with applicable 300°C heat-resistant oven lamp.

Use the same oven lamp type.

4. Install the glass cover.

11.4 Replacing the oven lamp

1. The oven lamp is on the left side of the oven cavity. Remove the left shelf rail for access to the lamp.
2. Use a narrow, blunt object (e.g. a teaspoon) to remove the glass cover. Clean the glass cover.

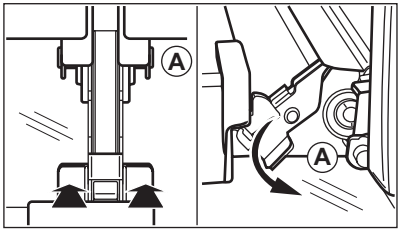


3. If necessary, replace the oven lamp with an applicable 300 °C heat-resistant oven lamp.

Use the same oven lamp type.

4. Install the glass cover.
5. Install the left shelf rail.

11.5 Oven door and glass panels



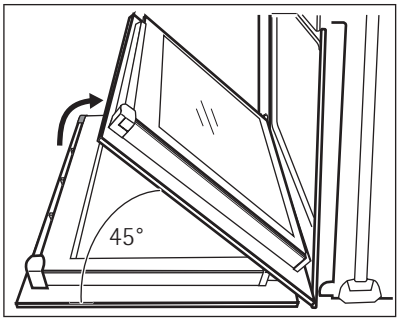
CAUTION!
Be careful when you remove the door from the appliance. The door is heavy!

Put the oven door with the outer side down on a soft and level surface to prevent scratches.

Removing the oven door

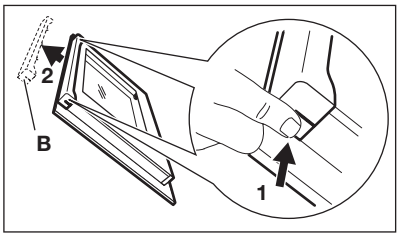
1. Open the oven door as far as it goes.
2. Fully press the clamping levers (A) on the two door hinges.
3. Close the oven door until it is at an angle of approximately 45°.
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
5. Now you can remove the inner glass panels and clean them.

   To install the door do the above steps in the opposite sequence.



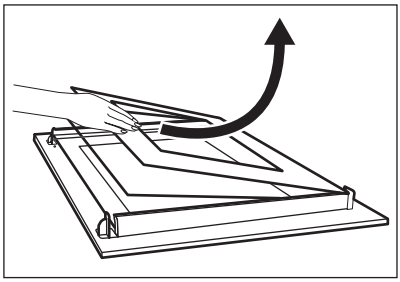
The oven door has 2, 3 or 4 panels of glass (depends on the model).

CAUTION!
Rough handling of the glass, especially around the edges of the front panel, can cause the glass to break.



Removing and cleaning the door glasses

1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



2. Pull the door trim to the front to remove it.
3. Hold the door glass panels on their top edge one by one and pull them upwards from the guide.
4. Clean the door glass panels.

   To install panels do the above steps in the opposite sequence. Insert the smaller panel first, and then the larger one.

12. WHAT TO DO IF…

WARNING!
Refer to the Safety chapters.

Problem	Possible cause	Solution
The oven does not heat up	The appliance is switched off	Switch on the appliance
The oven does not heat up	The clock is not set	Set the clock. Refer to "Setting the clock"
The oven does not heat up	The necessary settings are not set	Make sure, the settings are correct
The oven does not heat up	The automatic cut-out is switched on	Refer to "Automatic cut-out"
The oven does not heat up	The fuse is released	Make sure, if the fuse is the cause for the malfunction. If the fuse releases again and again, refer to an authorized electrician
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
The display shows an error code that is not in this list	There is an electronic fault	• Switch off the appliance with the house fuse or the safety switch in the fuse box and switch it on again • If the display shows the error code again, refer to the Customer Care Department

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

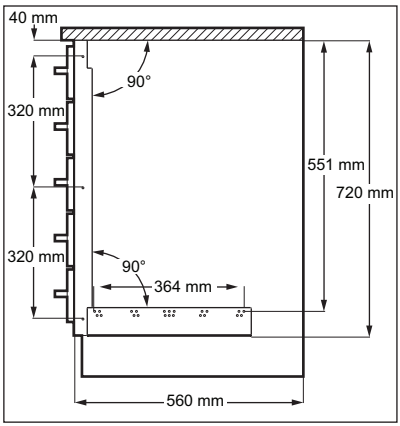
Product number (PNC) .....

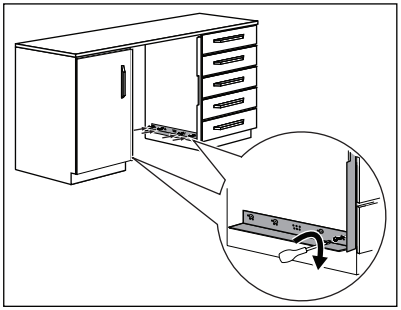
Serial number (S.N.) .....

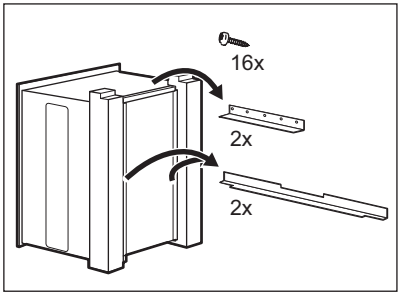
13. INSTALLATION

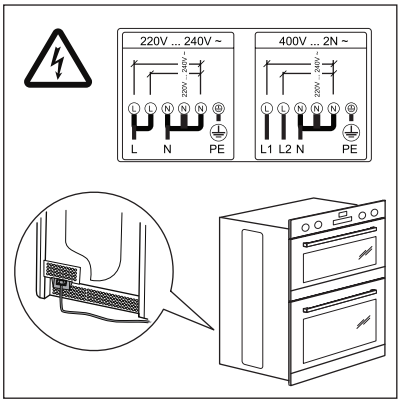
WARNING!
Refer to the Safety chapters.

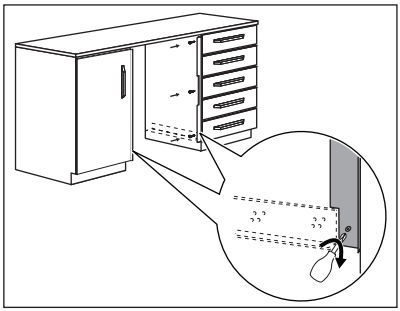
The built-in unit must meet the stability requirements of DIN 68930.

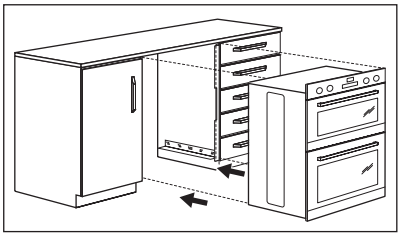


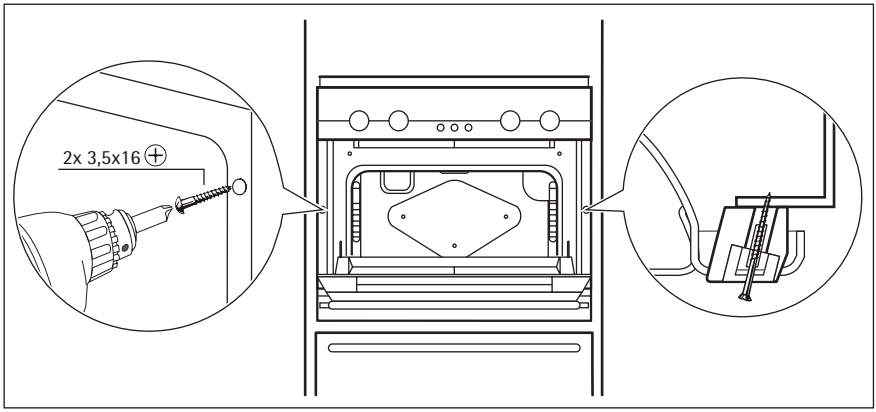












Drill with drilling machine at high revolution and lowest torque.

13.1 Electrical installation

WARNING!
Only a qualified and competent person must do the electrical installation.

The manufacturer is not responsible if you do not follow safety precautions from the Safety chapters.

This appliance is supplied without a main plug and a main cable.
Applicable cable types : H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

13.2 Electrical Installation

- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The appliance socket switch should be outside the cabinet but within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.

HOUSE CIRCUIT
Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

GETTING THINGS READY CHOICE OF ELECTRICAL CONNECTION

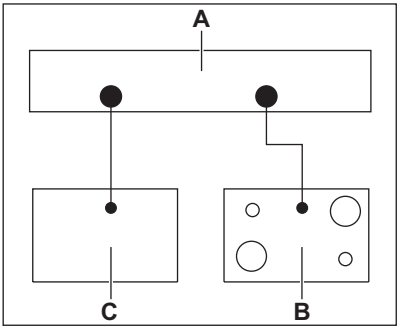
There are three possible ways to connect your appliance. In each case the appliance should be operated using at least 6mm² twin core and earth PVC insulated multicore cable. Please choose

from the most appropriate after reading the different methods :

a) By connecting to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box.

b) By connecting the appliance together with a hob directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.

c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a cooker point. (See Picture)



A) Cooker Point

B) Hob

C) Oven

It is good practice to :

– Fit an Earth Leakage Circuit Breaker to your house wiring.

– Wire your appliance to the latest IEE regulations.

14. GB IE GREAT BRITAIN & IRELAND - GUARANTEE/ CUSTOMER SERVICE

14.1 Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode

area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Trouble-shooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

15. EUROPEAN GUARANTEE

GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

16. WWW.ELECTROLUX.COM

Albania	+355 4 261 450	Rruga "Kavajës", ish-parku autobuzëve, Tiranë
Belgique/België/Belgien	+32 2 7162444	Raketstraat 40, 1130 Brussel/ Bruxelles
Česká Republika	+420 261 302 261	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Strevelinsvej 38-40, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	08 92 68 24 33 (0.34€/min)	www.electrolux.fr
Great Britain	+44 8445 616 616	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4, Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	Corso Lino Zanussi, 30 - 33080 Porcia (PN)
Latvija	+371 67313626	Kr. Barona iela 130/2, LV-1012, Riga
Lietuva	+370 5 278 06 03	Ozo 10a, LT-08200 Vilnius
Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	(06-1)467-3205 +361 252 1773	H-1142 Budapest XIV, Erzsébet Királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	0810 955030	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, 01–217 Warszawa
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos

Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	0848 848 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Gerbičeva ulica 110, 1000 Ljubljana
Slovensko	+421 2 32 14 13 34-5	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Galvaniho 17/B, 821 04 Bratislava
Suomi	030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim İstanbul
Россия	8-800-200-3589	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

17. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop

892957101-A-482012

CE

AEG

perfekt in form und funktion